

Appln. No. 10/734,766

Response to Office Action mailed March 7, 2006

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application.

**Listing of Claims:**

**Claim 1. (withdrawn)** A method of preparing food to be cooked under heat or food cooked under heat comprising adding to a food an effective amount of at least one water-soluble poly-valent metallic compound selected from the group consisting of calcium chloride, magnesium chloride and calcium oxide, said at least one water-soluble poly-valent metallic compound being capable of allowing poly-valent metal ions to be contained in the food before the cooking, whereby a content of acrylamide contained in the food after cooking is decreased, compared with a content of acrylamide contained in food that is prepared without adding said at least one water-soluble poly-valent metallic compound.

Appln. No. 10/734,766  
Response to Office Action mailed March 7, 2006

**Claim 2. (canceled)**

**Claim 3. (withdrawn)** The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the food contains a cereal flour and/or starch.

**Claim 4. (withdrawn)** The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the temperature at which the food is to be cooked or cooked under heat is not lower than 120°C.

**Claim 5. (withdrawn)** The method of preparing food to be cooked under heat or food cooked under heat according to claim 4, wherein the cooking under heat is carried out by frying, stir-frying or roasting.

**Claim 6. (withdrawn)** The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the food is selected from the group consisting of

Appln. No. 10/734,766  
Response to Office Action mailed March 7, 2006

noodles, tempura which is a Japanese deep-fried food, a baked confectionery, a fried confectionery, a snack and a food having a wrapping sheet of dough made of a cereal flour or starch.

**Claim 7. (withdrawn)** The method of preparing food to be cooked under heat or food cooked under heat according to claim 6, wherein the baked confectionery is biscuits, the fried confectionery is Karintou which is a fried dough cake, the snack is potato chips, and the food having a wrapping sheet of dough is selected from the group consisting of Agegyouza which is a fried dumpling stuffed with minced pork, and Yakigyouza which is a pan-broiled dumpling stuffed with minced pork.

**Claim 8. (withdrawn)** The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the food is to be cooked or cooked under conditions of a temperature and for a period of time which permit the amount of acrylamide to be increased after the cooking under heat, compared with an amount of acrylamide contained in the food before the

Appln. No. 10/734,766  
Response to Office Action mailed March 7, 2006

cooking under heat, in the case where the food to which the water-soluble poly-valent metallic compound is not added, is cooked under heat.

**Claim 9. (withdrawn)** The method of preparing food to be cooked under heat according to claim 1, wherein the method does not comprise final cooking of the food under heat for serving to eat to which the poly-valent metallic compound is added, thereby to prepare semi-cooked food.

**Claim 10. (withdrawn)** The method of preparing food cooked under heat according to claim 1, wherein the method further comprises cooking the food under heat to which the poly-valent metallic compound is added, thereby to prepare the food cooked under heat.

**Claim 11. (withdrawn)** A food before cooking under heat, which is prepared by the method according to claim 1, and which is capable of having a lower acrylamide content contained in the

Appln. No. 10/734,766  
Response to Office Action mailed March 7, 2006

food after the cooking under heat, compared with a content of acrylamide contained in food that is prepared without adding said at least one water-soluble poly-valent metallic compound.

**Claim 12. (withdrawn)** A food cooked under heat, which is prepared by the method according to claim 1, in which acrylamide is lowered, compared with a content of acrylamide contained in food that is prepared without adding said at least one water-soluble poly-valent metallic compound.

**Claim 13. (withdrawn)** The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the food is a noodle or a food that is prepared by cooking a potato under heat.

**Claim 14. (canceled)**

**Claim 15. (withdrawn)** A method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat

Appln. No. 10/734,766

Response to Office Action mailed March 7, 2006

comprising adding to a food an effective amount of at least one water-soluble poly-valent metallic compound that is selected from the group consisting of calcium chloride, magnesium chloride and calcium oxide, said at least water-soluble poly-valent metallic compound being capable of allowing poly-valent metal ions to be contained in the food before the cooking, whereby a content of acrylamide contained in the food after cooking is decreased.

**Claim 16. (canceled)**

**Claim 17. (withdrawn-currently amended)** The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the water-soluble poly-valent metallic compound is calcium chloride.

**Claim 18. (withdrawn-currently amended)** The method of preparing food cooked under heat or food cooked under heat according to claim 1, wherein the water-soluble poly-valent metallic compound is magnesium chloride.

Appln. No. 10/734,766  
Response to Office Action mailed March 7, 2006

**Claim 19. (withdrawn)** The method of preparing food to be cooked under heat or food cooked under heat according to claim 1, wherein the water-soluble poly-valent metallic compound is calcium oxide.

**Claim 20. (currently amended)** The method for decreasing an acrylamide content of food to be cooked under heat or food cooked under heat according to claim ~~[[16]]~~ 15, wherein said at least one water-soluble poly-valent metallic compound is in an amount of 0.01 to 5% by weight based on the amount of the food.